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# ISSUANCES

of the

Meat and Poultry Inspection Program

March 1975



## CONTENTS

A

P

H

I

S

CFR Amendment - Correction  
Tenants and Subsidiaries in  
Official Establishments

Bulletins  
75-51, Emergency Situations  
75-54, Checklist of MPI Issuances

Changes  
75-3, Meat and Poultry Inspection  
Manual  
75-3, Meat and Poultry Inspection  
Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250

CFR AMENDMENT  
(Correction)

CHAPTER III—ANIMAL AND PLANT  
HEALTH INSPECTION SERVICE, (MEAT  
AND POULTRY PRODUCTS INSPEC-  
TION), DEPARTMENT OF AGRICULTURE

SUBCHAPTER A—MANDATORY MEAT  
INSPECTION

TENANTS AND SUBSIDIARIES IN  
OFFICIAL ESTABLISHMENTS

Application for Grant of Inspection;  
Correction

The notice of final rulemaking published in the FEDERAL REGISTER of January 14, 1975 (40 FR 2575, FR Doc. 75-1043) concerning the requirements for application for grant of inspection by tenants and subsidiaries in official establishments contained an error. The second paragraph of the statement of considerations stated that the effective date of the change had been delayed one year from the date of publication. The effective date used, however, was July 14, 1976. The effective date used is correct. The words should read: "has accordingly been delayed for eighteen months from publication" rather than "has accordingly been delayed for one year from publication."

Done at Washington, D.C., on: March  
5, 1975.

F. J. MULHERN,  
*Administrator, Animal and Plant  
Health Inspection Service.*

[FR Doc. 75-6309 Filed 3-10-75; 8:45 am]

Federal Register, Vol. 40, No. 48, March 11, 1975

**ATTENTION: Inspectors in Charge**

The APHIS Management and Communications System (AMCS) will initiate a pilot test mailing system during April. Test mailings will be made to the inspectors in charge commencing April 14, 1975. The purpose of the test mailing is primarily for address verification and supplements any previous information that may have been submitted. Circuit supervisors will be following up to verify receipt of the test mailings to inspectors in charge. If the initial announcement titled "AMCS Test Mail #1" is not received by May 1, you should report your establishment name and the total number of APHIS employees at this establishment to your area office.

March 20, 1975

UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, DC 20250

MPI BULLETIN 75-51  
3/18/75

**ACTION BY:** Inspectors in Charge and Plant Management

**INFORMATION FOR:** All MPI Employees

Emergency Situations

Discussions with our employee organizations and some recent incidents point up the need for our regional directors to formulate a program to review the safety plans that exist during times of emergency situations in official establishments. These situations could be the result of fire, explosion, accidents, escape of gases, bomb threats, etc.

Many companies have plans to execute in case of an emergency which are well understood--they also include inspection personnel in their coverage. However, other extremes occur in which plans do not exist or do not cover the needs of MPI personnel. It is in the latter instance that attention by our supervisory personnel is needed.

If safety plans include Federal inspection personnel and are appropriate for their safety and welfare, the inspector in charge should instruct inspection personnel as to their details. The degree to which these plans must be developed is based on the size and complexity of the plant. If establishment's safety plans are inappropriate, steps should be taken with plant management to jointly develop a plan that protects MPI inspectors. The MPI safety engineer in our Plant Facilities and Equipment Staff is available as a resource person.

Safety plans, especially those for situations where there is an awareness of a threat whose cause or degree cannot be identified or readily evaluated--fire, explosion, gas leakage, or other causes--should include:

1. Identification of protected shelter areas within the premises.
2. Procedures and routes for vacating the premises or proceeding to a shelter.
3. Procedures to determine that premises are safe to reenter.

<b>DISTRIBUTION:</b> EA-ET,U	<b>CATEGORY:</b> A - General	<b>REGS:</b> <b>MANUAL:</b>	<b>OPI:</b> STS- PFE
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4. Procedures whereby employees may report unusual objects or situations upon their return to work areas.

5. Procedures for handling serious accidents.

Programs to review safety plans may include inspectors in charge, but should have appropriate monitoring by line supervisors to maintain uniformity to the fullest extent possible. As development of these plans depends heavily on the use of plant resources, manpower, and facilities, their particular problems and requirements must be given consideration with full cooperation extended by our personnel.

A handwritten signature in cursive script, reading "M. A. Nelson".

M. A. Nelson  
Acting Deputy Administrator



INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI ISSUANCES

January - March 1975

This checklist is issued to aid users in checking receipt of applicable issuances, and to cancel obsolete issuances. Distribution codes, if used, are shown on the bottom of the first page of the issuance. Based on these codes, users may determine if applicable issuances were received. For codes, see MPI Directive 130.1, Rev. 1, Exhibit D, Mailing List Codes Used to Distribute MPI Issuances. Changes for the Meat and Poultry Inspection Manual, the Meat and Poultry Inspection Regulations, and CFR amendments do not have codes as they are distributed to all monthly issuance recipients. If a particular issuance was not received, write to the Service Operations Unit, Administrative Services Division, South Building, APHIS, USDA, Washington, D.C. 20250.

ISSUANCES PUBLISHED

CFR Amendments	
Type	Subject

Rulemaking	Tenants and Subsidiaries in Official Establishments
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Rulemaking (Correction)	Tenants and Subsidiaries in Official Establishments
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Regulation Changes	
Number	Page

75-1/2	33 through 35, 204 through 206 119, 120
--------	--

75-3	56, 76
------	--------

Manual Changes	
Number	Page

75-1	56a, 57, 69, 85, 106
------	----------------------

	Pen-and-Ink Changes 31, 213
--	--------------------------------

75-2	103, 104, 166, 253
------	--------------------

75-3	73, 73a, 74, 260
------	------------------

	Pen-and-Ink Changes 116, 133, 135, 197
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Directives		
Number	Subject	Distrib. Codes

909.1 Rev. 1 3/14/75	Meat and Poultry Inspection Program Assignment Reporting System	P,Q
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Bulletins		
Number	Subject	Distrib. Codes

75-1 1/3/75	Reimbursable Rate for Laboratory Services	M,Q,U,U-2
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75-2 1/2/75	Exports of Fresh and Processed Poultry to the Federal Republic of Germany	P,Q,T,U- U-1
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75-3 1/2/75	Control of Canning Operations Conducted at Official Establishments	Q,P,S,T, U,U-2
----------------	--	-------------------

75-4 1/2/75	Flexible or Semirigid Retortable Packages	P,Q,S,T, U-U-2
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75-5 1/3/75	Hold and Test Restrictions on Imports from Establishment ME-39, New Zealand	P,Q,T,U-6
----------------	---	-----------

75-6 1/9/75	Notice of Promotion	A,Q, (NE Region Only) K,N
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75-7 1/10/75	Reallocation of GS-11 Chemists	M
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75-8 1/9/75	FDA Recall - Chinese Style Vegetables	A,N,P,Q, S,T,U-2
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75-9 1/16/75	Removal of Hold and Test Restrictions on Imports from Establishment 1404, Argentina	P,Q,T,U-6,M
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75-10 1/16/75	Notice of Promotion	A,Q,P,L
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Bulletins (cont'd)		
Number Date	Subject	Distrib. Codes
75-11 1/16/75	Removal of Hold and Test Restrictions on Imports from Establishment ME-2 New Zealand	P,Q,T,M, U-6
75-12 1/16/75	Hold and Test Restrictions on Imports from Establishment 5, Guatemala	P,Q,T,M,U-6
75-13 1/20/75	Handwashing Facilities	P,Q,S,U
75-14 1/20/75	Potted Meat Food Product	Q,P,S,T, U-2
75-15 1/21/75	Income Tax Advisory Service	EA,EI,EJ, EM
75-16 1/22/75	Role of a Secretary	Supervisors and Secret- aries
75-17 1/23/75	Weekly Code Numbers for Form MP-404	P,Q,S,T, U
75-18 1/24/75	Obsolete Form CP-410, Import Inspection Application and Report	P,Q,S,U-6
75-19 1/29/75	Preparation of Mechanically Deboned Meat and Mechanically Deboned Meat Fatty Tissue	Q,P,S,U-U-2
75-20 Undated	Pay Periods and Holidays for EI,EJ Pay Periods 1975	
75-21 2/3/75	Certification of Imports from Establishment 1, Guatemala	P,Q,T,U-6, M
75-22 Undated	Program for Change	EA,EI,EJ EM
75-23 2/5/75	Mandatory Diethylstilbestrol (DES) Certification	S,U,U-2
75-24 2/5/75	Removal of Hold and Test Restriction on Imports from Establishment 158, Poland	P,Q,T,U-6, M
75-25 2/6/75	Notice of Promotion	A,Q, (West- ern Region Only) K,N
75-26 2/6/75	Standardized Import MP Forms 63,64,65, and 66	Q,P,O,S,T
75-27 2/7/75	Exports to Sweden	A-Q,S,U-U-2, U-6

Bulletins (cont'd)		
Number Date	Subject	Distrib. Codes
75-28 2/10/75	Exports of Meat and Meat Products to the United Kingdom	P,Q,T,U- U-1
75-29 2/11/75	Labeling Required Features	P,Q,S,U- U-2
75-30 2/14/75	Mechanically Deboned Poultry and Poultry Meat	P,Q,S,T, U-U-2
75-31 2/18/75	Late Salary Checks	A-O,P,Q, S,T
75-32 2/21/75	Meat Exports to Great Britain	P,Q,S,U- U-6
75-33 2/25/75	Exports of Meat and Meat Products to the United Kingdom	P,Q,T,U- U-1
75-34 2/28/75	Exports of Meat and Meat Products to the United Kingdom	P,Q,T,U-U- 1, A thru O by IC
75-35 2/28/75	Lifting of Restrictions on Imports from Establishment A-37, Romania	P,Q,T,U-6, M, A thru O by IC
75-36 2/28/75	Exports of Fresh and Processed Poultry to the Federal Republic of Germany	P,Q,T,U-U-1 A thru O by IC
75-37 3/3/75	Lifting of Restriction on Imports from Establishment 8, Costa Rica	P,Q,T,U-6 M, A-O by IC
75-38 3/3/75	Travel Vouchers	A-O by IC P,Q,S,T
75-39 3/5/75	STS's Federal Women's Program Coordinator	EA,EI,EJ, EM
75-40 3/7/75	People Effectiveness Program	All Super- visors, STS
75-41 3/6/75	Hold and Test Restriction on Imports from Establishment ME-19, New Zealand	P,Q,T,U-6,M A-O by IC
75-42 3/7/75	Exports of Meat and Meat Products to the United Kingdom	A-O by IC P,Q,T,U-U-1
75-43 3/7/75	DES Certification Information	A-O by IC P,Q,S,U,U-1, U-2 by RO
75-44 3/10/75	Exports of Meat and Meat Products to the United Kingdom	A-O by IC P,Q,T,U-U-1



Bulletins (cont'd)		
Number Date	Subject	Distri. Codes
75-45 3/14/75	"Catalo" and "Beefalo"	P,Q,S,U,U-1, U-2 by RO A-O by IC
75-46 3/14/75	Pork Liver Exports to Great Britain (U.K.)	A-O by IC P,Q,S,U-U-1 by RO
75-47 3/14/75	Labels--Canned Whole Poultry	P,Q,S,U A-O by IC
75-48 3/14/75	Export of Poultry Products to Singapore	P,Q,S by RO A-O by IC
75-49 3/14/75	Rejection of Exported Product	P,Q,S,T,U, U-1 by RO A-O by IC
75-50 3/17/75	Export of Meat and Meat Products to the United Kingdom	P,Q,T,U- U-1 by RO A-O by IC
75-51 3/18/75	Emergency Situations	EA,ET,U A-O by IC
75-52 3/18/75	Lifting of Restriction on Imports from Establishment 19, Australia	A-O by IC P,Q,T,U-6, M by RO
75-53 3/19/75	Boneless Meat Reinspection (Pork)	P,Q,S,T,U A-O by IC

ISSUANCES DELETED

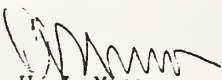
Directives	
Number Date	Subject
909.1 9/6/72	Meat and Poultry Inspection Program Assignment Reporting System

Bulletins	
Number Date	Subject
11 6/23/72	Plant Operating Schedules - Working Conditions, Poultry Plants
76 10/16/72	Marination of Poultry Parts
163 1/10/73	Imports - Canned Corned Beef
210 2/21/73	VS Form 1-27, Permit for Movement of Animals
221 3/1/73	State Compliance Programs

Bulletins (cont'd)	
Number Date	Subject
319 6/8/73	Imports - Restricted Products, Veterinary Services (VS) Request
322 6/11/73	Fowl Ova
366 8/1/73	Compliance Reviews--4-D Operations
384 8/9/73	Certification of Imports from Establishment A/V1/13, Germany
459 10/24/73	Procedures for Monitoring Pork Skin Popping Operations
461 10/24/73	Establishment 1964 - Argentina, Bravo Brand Corned Beef
462 10/24/73	Bone Fragments - Imported Cooked Beef, South America
463 10/29/73	Hold and Test Restrictions on Imports from Establishment 7, Honduras
523 12/12/73	Weekly Code Numbers for Form MP-404
546 12/27/73	Hold and Test Restrictions on Imports from Establishment 13, Argentina
548 12/28/73	Implementation of Amendment on Import Inspection Establishments
599 1/25/74	Hold and Test Restrictions on Imports from Establishment 8, Costa Rica
606 2/12/74	Meat Exports to Canada from Talmadge- Aiken Plants
613 2/15/74	Meat Exports to Germany
633 3/13/74	Hold and Test Restriction on Imports from Establishment 228, Australia
692 5/3/74	Hog Cholera Surveillance Sampling
704 5/15/74	Hold and Test Restriction on Imports from West Germany
716 5/30/74	MPI Directive 921.2, "Inplant Compliance Program"
757 7/10/74	Establishment 16, Australia, Change of Restriction Due to Residue Violation
767 7/29/74	Imprest Funds
812 9/11/74	Pancreas Glands for Pharmaceutical Use

Bulletins (cont'd)	
Number Date	Subject
833 10/3/74	Townsend Skinning Machines
834 10/7/74	New Approach to the Evaluation of General Schedule Positions (GS-1 through GS-15)
835 10/7/74	Financial Action Plan and Direction
846 10/22/74	Work Reporting Unit Number (WRU)
850 10/24/74	Hold and Test Restriction on Imports from Establishment 1404, Argentina
853 10/30/74	Removal of Restriction on 11-Pound Canned Hams from Establishment 145, Poland
855 10/30/74	Certification of Imports from Establishment 8, Costa Rica
864 11/6/74	Employee Misconduct
868 11/7/74	Hold and Test Certified Shipments Restriction on Imports from Establishment A-37, Romania
877 11/14/74	Exports of Fresh and Processed Poultry to the Federal Republic of Germany
889 11/25/74	Hold and Test Restriction on Imports from Establishment ME-2, New Zealand
892 11/25/74	Detail--Mr. Jerry Skufe
893 11/26/74	Removal of Hold and Test Restriction on Additional Product from Establishment A-11, Romania
894 11/26/74	Combined Federal Campaign
896 11/29/74	Expenditure Areas Used in STS' Operation Budget Plan
897 12/3/74	Removal of Hold and Test Restriction on Imports from Establishment 10, Brazil

Bulletins (cont'd)	
Number Date	Subject
906 12/19/74	Lifting of Pretest and Certify Restriction on Imports from Establishment 16, Australia
906-A 12/16/74	U.S. Government Transportation Requests (TR's)
907 12/19/74	Hold and Test Restriction on Imports from Establishment 158, Poland
908 12/23/74	Hold and Test Restriction on Imports from Establishment 1, Guatemala
910 12/23/74	Notice of Promotion
912 12/27/74	Employees Information
75-6 1/9/75	Notice of Promotion
75-9 1/16/75	Removal of Hold and Test Restriction on Imports from Establishment 1404, Argentina
75-10 1/16/75	Notice of Promotion
75-11 1/16/75	Removal of Hold and Test Restriction on Imports from Establishment ME-2, New Zealand
75-24 2/5/75	Removal of Hold and Test Restriction on Imports from Establishment 158, Poland
75-25 2/6/75	Notice of Promotion
75-28 2/10/75	Exports of Meat and Meat Products to the United Kingdom
75-35 2/28/75	Lifting of Restrictions on Imports from Establishment A-37, Romania

  
 W. J. Minor  
 Chief Staff Officer  
 Issuance Coordination Staff



UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250



MEAT AND POULTRY INSPECTION MANUAL

CHANGE: 75-3

Maintenance Instructions

March 1975

Remove Page	Numbered	Insert Page	Numbered
73 and 74	Unnumbered	73, 73a and 74	Change 75-3
259	Unnumbered	259	Unnumbered
260	Change 16	260	Change 75-3

Pen-and-Ink Changes

Page 116, section 17.13 (h)(3), line 1, change "lamp" to "lamb."

Page 133, section 18.20 (b)(4), line 8, add "corn" before the word "syrup."

Page 135, section 18.20 (g), third paragraph, line 9, add "(food grade)" after the word "phosphates," and on line 16 change "acids" to "aids."

Page 197, column 3, add asterisk in front of "Nerve Sheath Tumor" and change "Osteopysis" to "Ostempyesis."





## (f) Pigments

(1) Exogenous. Pigments from outside the body are known as "exogenous" pigments.

(i) Lipochrome, carotene; carotenosis. Lipochrome and carotene are fat soluble pigments of green plants which give the normal yellow color to animal fat. However, they may also cause "hepatic carotenosis" (unusually yellow liver).

(ii) Carotenosis test. A practical test for carotenosis is placing a white paper towel or napkin on a liver cut surface. An orange-bronze stain indicates carotenosis.

(2) Endogenous. Pigments formed inside the body are called "endogenous" pigments. They are normally in the body and take part in its metabolism. However, when they are in abnormal sites or in abnormally large amounts, they have certain significance requiring thorough examination of affected carcasses and/or parts.

(i) Melanin; Melanosis. Melanin deposits are normally present in the tongue, brain, and palate of certain animals.

Melanin deposits (black spots of irregular shape) in various organs, especially lungs and aorta, cause a condition known as "melanosis." Since tissue texture, consistency, and form are not changed, the carcass can be passed for food after removal and condemnation of affected tissues.

When melanin deposits in muscles, connective tissue, peritoneum and fat are not associated with malignant tumor formation, only affected tissues need be condemned.

When melanin cannot be completely removed, or its removal is impractical, or when it renders a carcass, organ or part unfit for human food, affected carcass, organ or part shall be condemned.

Change 75-3

Slight melanin deposits in spinal meninges are insignificant. However, when extending into spinal nerve sheaths and meat, they must be removed.

Swine melanosis. Uniform melanin deposits over or in circumscribed skin areas of swine are not required to be removed unless they are tumorous or smeary.

When melanin deposits are associated with characteristic malignant tumor formation, disposition shall be as required by (meat) regulations.

(ii) Porphyrin; porphyria. Porphyrin causes a condition in young cattle or swine known as "porphyria." This is a congenital disturbance in hemoglobin metabolism, characterized by brownish to pinkish discoloration of bones and teeth dentin.

Carcasses with this condition may be passed for food, provided systemic changes are not present and affected tissues (bones) are removed and condemned.

(iii) Xanthosis (brown atrophy). It is a brownish discoloration of skeletal and cardiac muscles and liver, found in old cattle or cattle with chronic wasting disease. It results from disposition of excessive quantities of waste pigment (from cell's cytoplasm).

Affected carcass can be passed for food, provided discoloration is slight, localized, and can be removed. When the condition is extensive or generalized, carcass shall be condemned.

(iv) Bilirubin (Icterus). Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those showing pronounced yellow or greenish yellow discoloration without evidence of infection or intoxication shall be condemned.

Final disposition of carcasses showing slight yellow discoloration with no visible pathological changes in organs

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- \* shall be deferred until they have been
- \* chilled and reexamined, preferably
- \* under natural light, or good quality
- \* light of at least 50 foot-candles.
- \* If discoloration disappears, such
- \* carcasses shall be passed for food,
- \* provided there are no other conditions
- \* warranting a different disposition.
- \* Carcasses showing persisting discolora-
- \* tion shall be condemned according to
- \* regulations (311.19).

(g) Use of Pathology Laboratory

When veterinary inspectors desire diagnostic assistance, they may send specimens to the pathology laboratory (section 23.3).

Ante- and post-mortem findings must be considered with laboratory's report.

Private laboratory. Poultry released to institutional or private laboratories shall be released only

on completion of Form MP 112, Laboratory Specimen Receipt (see Part 20).

**(h) Carcass Passed for Cooking**

Carcasses and parts passed for cooking shall be held under strict control until cooked as required by regulations (315).

Trucks and containers used for holding or transporting such products shall be equipped with sealing devices and be properly marked.

**(i) Cattle**

**(1) Actinobacillosis, actinomycosis.** The inspector shall carefully examine lesions resembling actinobacillosis or actinomycosis and, when necessary, he shall incise them to determine character and extent.

When head only is affected, body lymph nodes are not required to be incised. However, carcass shall be carefully examined and body lymph nodes palpated.

When viscera are affected, anterior, middle, and posterior cervical lymph nodes shall be incised.

Cervical lymph nodes shall be removed from neck region when lesions are in the head.

**(2) Anaplasmosis.** Carcasses of animals recovered from anaplasmosis may be passed for food, provided the yellow carcass color disappears when chilled and other disease lesions are not present.

**(3) Tonsil, ulcer, scar.** Under inspector's direction, plant employees shall remove tonsils, ulcers, scar tissues from heads or tongues.

**(4) Cactus thorns.** Tongues with cactus thorns and/or cactus thorn abscesses shall be condemned (311.9(d)).

**(5) Cysticercosis.**

**(i) Carcass.** When a beef carcass is retained for cysticercosis, the final inspector shall:  
Change 75-3

1. Thoroughly incise lateral and medial masticatory muscles, heart, diaphragm and its pillars. The peritoneum must be removed before incising the diaphragm.

2. Observe and palpate tongue. If cysts are suspected in muscular part, the tongue shall be thoroughly incised and observed.

3. Examine esophagus and all exposed muscular surfaces.

4. When cysts in a carcass are in two or more (of the above) sites, (a) make one transverse cut in each shoulder (2-3 inches) above the olecranon's point. This cut should extend to the humerus and expose the triceps brachii; (b) make one cut also in each round to expose musculature in cross section.

**(ii) Lot.** When one beef carcass in a "lot" is found to contain a tapeworm cyst, the following procedure shall be required on all carcasses in that lot:

1. Multiple incising of the inter-ventricular septum, external and internal muscles of mastication. Also, close observation shall be made of the esophagus and cut surfaces of muscles exposed during dressing operation.

2. If available and identified as part of the affected lot, hearts and cheeks from carcasses which had passed inspection prior to finding the infected carcass shall be incised as above.

Inspectors should be cautioned that some plants may attempt to separate an original lot into small sublots to decrease the number of cattle carcasses subject to this expanded procedure. Such a practice should not be permitted.

**(6) Eosinophilic myositis.** It is primarily found in cattle, occasionally in sheep, and rarely in swine. It is characterized by yellowish, yellowish-green or greyish white foci, small, spindle-shaped and irregularly distributed in skeletal and cardiac



and submitted to an approved laboratory for bacteriological examination.

**(b) Poultry Products**

Cooked poultry and poultry products can be imported into Sweden.

Fresh poultry can be imported, provided it is used for exhibit purposes only.

(1) Additives; permit. Same as for meat products.

(2) Swedish inspection. Same as for meat products.

**22.63 SWITZERLAND**

**(a) Meat Products**

Issue Form MP 412-5 (do not attach certificate to carton).

Shipments must be certified on the reverse side of the sanitary certificate or on departmental letterhead by an official veterinarian as meeting the following conditions:

1. The pigs were derived from a State participating in the Federal-State hog cholera eradication program.

2. The pork is derived from pigs slaughtered in a permanently supervised slaughterhouse and were found to be healthy before and after slaughter.

3. The pork is wholesome and does not contain any antiseptic.

4. The pork has been prepared, handled and dispatched according to prevailing sanitary regulations.

**(1) Trichinoscopic examination.**

Pork and pork products will be subjected to trichinoscopic examination by Switzerland officials.

(2) Fresh meat. It shall meet the following additional requirements:

The immediate container must show:

1. Description of contents
2. Name of processor
3. Net weight
4. Date of packaging
5. Statement pertaining to suggested method of storing such as "keep refrigerated."

Exporters of fresh beef may use dry ice as refrigerant, but not in direct contact with meat. If part of the shipment is frozen, it cannot be imported under the 300 metric ton quota.

**(b) Poultry Products**

Form MP 506 shall accompany all poultry shipments. This may be accomplished by inserting a copy into a moisture-proof bag and placing this into one of the cartons marked "copy of certificate inside."

Export certificates shall be issued on poultry products for Switzerland only when the following certification can be made:

1. Domestic poultry (chickens, turkey, guinea fowls, ducks, geese) certified for export to Switzerland was derived from poultry that was examined before and after slaughter and found to be healthy and free of signs and lesions of contagious poultry disease.

2. The slaughterhouse was constantly under veterinary supervision.

3. The poultry was found to be healthy and fit for human consumption.

4. No estrogens were used in raising the poultry.

Producer's certificate. Product must be accompanied by a certificate, on company letterhead and attached to the export certificate, issued by a responsible member of management of the primary producer stating that:

1. The poultry is derived from an integrated growing program under veterinary supervision.

2. There has been no evidence of Newcastle disease, fowl cholera, or fowl pest during the past 40 days prior to slaughter.



3. The poultry covered by this certificate has been produced under conditions as prescribed in Title 21, Chap. 1, Code of Federal Regulations, Subpart C - Food Additives Permitted in Feed and Drinking Water of Animals or for the Treatment of Food Producing Animals including, when specified appropriate, withdrawal periods for limited use additives, i.e., para. 121.253(b). . . .  
 "Arsenic acid - for Chickens; withdrawal 5 days before slaughter."

#### 22.64 TRINIDAD OR TOBAGO

##### (a) Meat Products

They must not contain mucous membranes, organs or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

##### (b) Poultry Products

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.

2. Poultry must be in eviscerated form.

3. Certification of inspection by USDA (Form MP 506).

4. Poultry carcasses will be acceptable with edible giblets, i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.

5. Poultry giblets in bulk will also be accepted if accompanied by certification.

#### 22.65 REPUBLIC OF SOUTH AFRICA

##### Meat Products

\* Animal Casings. Exporter must obtain  
 \* a permit from the Department of  
 \* Agricultural Technical Services of the  
 \* Republic of South Africa. The veteri-  
 \* nary health certificate, on the reverse  
 \* side of such permit, will be completed

by an authorized MPI veterinarian. The\*  
 animal disease status in the United \*  
 States is such that certification may \*  
 be routinely carried out. \*

\* \* \*

\*

#### 22.66 UNITED ARAB REPUBLIC

##### Poultry Products

Before issuing Form MP 506, covering product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration. A desensitizing technique was not used in slaughtering procedure."





UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D. C. 20250



MEAT AND POULTRY INSPECTION REGULATIONS

CHANGE: 75-3

March 1975

MAINTENANCE INSTRUCTIONS

Remove Page	Numbered	Insert Page	Numbered
SUBCHAPTER A - MANDATORY MEAT INSPECTION			
75	Unnumbered	75	Unnumbered
76	Unnumbered	76	Change 75-3
SUBCHAPTER C - MANDATORY POULTRY PRODUCTS INSPECTION			
55	Change 21	55	Change 21
56	Unnumbered	56	Change 75-3



from birds that were officially given an ante-mortem and post-mortem inspection and passed in accordance with the regulations of the Department and that such products are wholesome and fit for human consumption. The certificate also bears a serial number such as "MPA-002805" and shows the respective names of the exporter and the consignee, the destination, the shipping marks, the names of such products, the total net weight thereof, and such other information as the Administrator may prescribe or approve in specific cases.

§ 381.107 Special procedures as to certification of poultry products for export to certain countries.

When export certificates are required by any foreign country for poultry products exported to such country, the Administrator shall in specific cases prescribe or approve the form of export certificate to be used and the methods and procedures he deems appropriate with respect to the processing of such products, in order to comply with requirements specified by the foreign country regarding the export products. Inspectors shall satisfy themselves that all such requirements are met before issuing such an export certificate. It shall be the responsibility of the exporter to provide any unofficial documentation needed to meet the foreign requirements, before the export certificate will be issued. Such certificates may also cover articles exempted from definition as a poultry product under § 381.15 if they have been inspected and are certified under the regulations in Part 362<sup>1</sup> of this chapter.

§ 381.108 Official poultry inspection certificates; issuance and disposition.

(a) Upon the request of an interested party, any veterinary inspector is authorized to issue an official poultry inspection certificate with respect to any lot of slaughtered poultry inspected by him. At any official establishment each such certificate shall be signed by the inspector who made the inspection covered by the certificate, and if more than one inspector participated in the inspection of the lot of poultry, each such inspector shall sign the certificate with respect to such lot. If the inspection of a lot covered by a certificate was made by a food inspector, such certificate shall also be signed by the inspector in charge when such inspection was made. Any inspector is authorized to issue a poultry inspection certificate with respect to any other poultry product inspected by him.

(b) The original and one copy of each poultry inspection certificate shall be issued to the applicant who requested such certificate, and one copy shall be retained by the inspector for filing. The inspector who issues any inspection certificate is authorized to furnish an additional copy of such certificate upon the request of an interested party. The person who sold the live poultry involved to the official establishment is an interested party for purposes of this section.

§ 381.109 Form of official poultry inspection certificate.

(a) The official poultry inspection certificate authorized by this subpart is a paper certificate (Form MP-505) for signature by an inspector, bearing the legend

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<sup>1</sup> To be published later. This part will contain information regarding voluntary inspection services presently found in 7 CFR Part 70.

U.S. Department of Agriculture Animal and Plant Health Inspection  
Service Meat and Poultry Inspection Program

Poultry Inspection Certificate

and the seal of the U.S. Department of Agriculture, with a certification that the poultry described therein had been inspected in compliance with the Regulations of the Secretary of Agriculture Governing the Inspection of Poultry and Poultry Products.

(b) The certificate also bears a serial number such as "B 3208" and shows the respective name and address of the applicant, the shipper or seller and the receiver or buyer and the net weight in pounds of amount passed, amount rejected or condemned, type of poultry, lot number and class, and such other information as the Administrator may prescribe or approve in specific cases.

§ 381.110 Erasures or alterations made on certificates.

Erasures or alterations not initialed by the issuing inspector shall not be permitted on any official certificate or any copy thereof. All certificates rendered useless through clerical error or otherwise and all certificates canceled for whatever cause shall be voided and initialed, and one copy shall be retained in the inspector's file; and the original and all other copies shall be forwarded to the appropriate program supervisor.

§ 381.111 Data to be entered in proper spaces.

All certificates shall be so executed that the data entered thereon will appear in the proper spaces on each copy of the certificate.

Subpart N-Labeling and Containers

§ 381.115 Containers of inspected and passed poultry products required to be labeled.

Except as may be authorized in specific cases by the Administrator with respect to shipment of poultry products between official establishments, each shipping container and each immediate container of any inspected and passed poultry product shall at the time it leaves the official establishment bear a label which contains information, and has been approved, in accordance with this subpart.

§ 381.116 Wording on labels of immediate containers.

(a) Each label for use on immediate containers for inspected and passed poultry products shall bear on the principal display panel (except as otherwise permitted in the regulations), the items of information required by this subpart. Such items of information shall be in distinctly legible form, shall read in the same general direction, and shall be generally parallel to each other.

\*Except as provided in § 381.128, all words, statements and other information  
\*required by or under authority of the Act to appear on the label or labeling  
\*shall appear thereon in the English language: Provided, however, That in the  
\*case of products distributed solely in Puerto Rico, Spanish may be substituted  
\*for English for all printed matter except the USDA inspection legend.

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\*



§ 316.15 Marking outside containers of inedible grease, etc.

(a) Outside containers of inedible grease, inedible tallow, or other inedible animal fat, or mixture of any such articles, resulting from operations at any official establishment shall be marked conspicuously with the word "inedible" prior to removal from the point of filling. Containers, such as tierces, barrels, and half barrels shall have both ends painted white with durable paint, if necessary, to provide a contrasting background, and the word "inedible" shall be marked thereon in letters not less than 2 inches high, while on tank cars and tank trucks the letters shall be not less than 4 inches high.

(b) Inspected rendered animal fat which is intended not to be used for human food may also be marked "inedible" if handled as provided in paragraph (a) of this section and Part 314 of this subchapter.

§ 316.16 Custom prepared products to be marked "Not for Sale."

Carcasses and parts therefrom that are prepared on a custom basis under § 303.1(a)(2) of this subchapter shall be marked at the time of preparation with the term "Not for Sale" in letters at least three-eighths inch in height, except that such products need not be so marked if in immediate containers properly labeled in accordance with the regulations in § 317.16 of this subchapter. Ink used for marking such products must comply with the requirements of § 316.5.

PART 317-LABELING, MARKING DEVICES, AND CONTAINERS

AUTHORITY: The provisions of this Part 317 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 317.1 Labels required; supervision by Program employee.

(a) When, in an official establishment, any inspected and passed product is placed in any receptacle or covering constituting an immediate container, there shall be affixed to such container a label as described in § 317.2 except that the following do not have to bear such a label.

(1) Wrappings of dressed carcasses and primal parts in an unprocessed state, bearing the official inspection legend, if such wrappings are intended solely to protect the product against soiling or excessive drying during transportation or storage, and the wrappings bear no information except company brand names, trade marks, or code numbers which do not include any information required by § 317.2;

(2) Uncolored transparent coverings, such as cellophane, which bear no written, printed, or graphic matter and which enclose any unpackaged or packaged product bearing all markings required by Part 316 of this subchapter which are clearly legible through such coverings;

(3) Animal and transparent artificial casings bearing only the markings required by Part 316 of this subchapter;



(4) Stockinettes used as "operative devices," such as those applied to cured meats in preparation for smoking, whether or not such stockinettes are removed following completion of the operations for which they were applied;

(5) Containers such as boil-in bags, trays of frozen dinners, and pie pans which bear no information except company brand names, trademarks, code numbers, directions for preparation and serving suggestions, and which are enclosed in a consumer size container that bears a label as described in § 317.2;

(6) Containers of products passed for cooking or refrigeration and moved from an official establishment under § 311.1 of this subchapter.

(b) Folders and similar coverings made of paper or similar materials, whether or not they completely enclose the product and which bear any written, printed, or graphic matter, shall bear all features required on a label for an immediate container.

(c) No covering or other container which bears or is to bear a label shall be filled, in whole or in part, except with product which has been inspected and passed in compliance with the regulations in this subchapter, which is not adulterated and which is strictly in accordance with the statements on the label. No such container shall be filled, in whole or in part, and no label shall be affixed thereto, except under supervision of a Program employee.

#### § 317.2 Labels: definition; required features.

(a) A label within the meaning of this part shall mean a display of any printing, lithographing, embossing, stickers, seals, or other written, printed, or graphic matter upon the immediate container (not including package liners) of any product.

(b) Any word, statement, or other information required by this part to appear on the label must be prominently placed thereon with such conspicuousness (as compared with other words, statements, designs, or devices, in the labeling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use. In order to meet this requirement, such information must appear on the principal display panel except as otherwise permitted in this part. Except as provided in § 317.7, \* all words, statements, and other information required by or under authority of \* the Act to appear on the label or labeling shall appear thereon in the English \* language: Provided, however, That in the case of products distributed solely \* in Puerto Rico, Spanish may be substituted for English for all printed matter \* except the USDA inspection legend. \*

(c) Labels of all products shall show the following information on the principal display panel (except as otherwise permitted in this part), in accordance with the requirements of this part or, if applicable, Part 319 of this subchapter:

(1) The name of the product, which in the case of a product which purports to be or is represented as a product for which a definition and standard of identity or composition is prescribed in Part 319 of this subchapter, shall be the name of the food specified in the standard, and in the case of any other product shall be the common or usual name of the food, if any there be, and if there is none, a truthful descriptive designation, as prescribed in paragraph (e) of this section;

(2) If the product is fabricated from two or more ingredients, the word "ingredients" followed by a list of the ingredients as prescribed in paragraph (f) of this section;



